

DINNERLY



Pork Mezze Platter with Herby Flatbreads



30 minutes



2 Servings

Dive into this bountiful platter – hands first! Fill herby flatbreads with succulent pork, roasted sweet potato and coriander, then drizzle with a yoghurt dressing and devour.

WHAT WE SEND

- 1 sweet potato
- coriander
- pork stir-fry
- 5g mint and rosemary seasoning ^{6,17}
- 6 flour tortillas ¹
- 100g Greek-style yoghurt ⁷

WHAT YOU NEED

- 2 garlic cloves
- 2 tbs olive oil

TOOLS

- oven tray
- baking paper
- medium frypan
- small frypan

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Gluten (1), Soy (6), Milk (7), Sulphites (17).
May contain traces of other allergens.

NUTRITION PER SERVING

Energy 715kcal, Fat 31.9g, Carbs 58.0g,
Proteins 45.6g



1. Prep ingredients

Preheat the oven to 220C. Line an oven tray with baking paper. Cut the **sweet potato** into thin wedges. Pick the **coriander** sprigs, then finely chop the roots and stems (see Kitchen 101). Crush or finely chop **2 garlic cloves**.



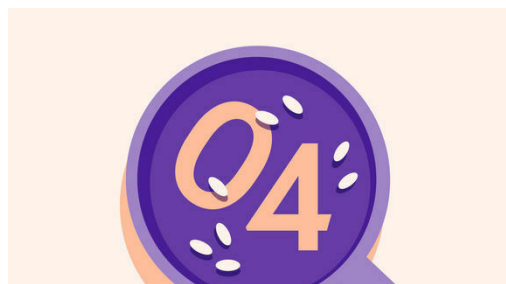
2. Roast sweet potato

Put the **sweet potato** on the lined tray. Drizzle with **1 tsp olive oil**, season with **salt and pepper** and toss to coat. Roast for 25 mins or until golden and tender.



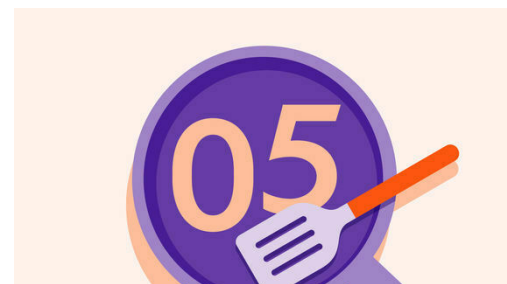
3. Cook pork

Meanwhile, separate the **pork stir-fry**. Heat **1 tsp olive oil** in a medium frypan over high heat. Add the pork and **half the mint and rosemary seasoning** and cook, stirring, for 2-3 mins until the pork is cooked through. Remove the pan from the heat.



4. Make herby flatbreads

Put the **garlic**, **remaining mint and rosemary seasoning** and **1½ tbs olive oil** in a bowl, season with **salt and pepper** and stir to combine. Brush the **herb oil** over both sides of the **tortillas**, reserving any remaining oil. Heat a small frypan over high heat. Cook the **herby flatbreads**, one at a time, for 10-20 secs each side until golden. Remove from the pan and keep warm.



5. Serve up

Combine the **yoghurt**, **coriander root and stem** and **reserved herb oil**, if any, in a bowl. Arrange the **pork**, **sweet potato**, **flatbreads**, **yoghurt mixture** and **coriander sprigs** on a platter and let everyone build their own pork mezze tortillas. Enjoy!



6. Kitchen 101

The coriander roots and stems can be dirty, so give them a good wash before chopping.